



FINCH + FENNEL

# Chicken & Shrimp Paella

PREP TIME: 25 minutes  
COOK TIME: 40 minutes  
YIELDS: 8 Servings

## INGREDIENTS:

6 Tbsp Olive Oil, divided  
½ Tbsp Smoked Sweet Paprika  
2 ½ Tbsp Paella Seasoning  
½ tsp F+F Provençal Herb Sea Salt  
¼ tsp finely ground Black Pepper  
2 lb boneless, skinless Chicken Thighs  
3 cloves Garlic, minced  
1 medium Yellow Onion, minced  
1 red Bell Pepper, finely chopped  
2 c short-grain Rice  
¼ tsp Saffron threads  
1 qt low-sodium Chicken Stock  
2 Lemons, zested  
1 lb Shrimp, peeled & deveined  
2 Tbsp fresh Parsley, finely minced



## INSTRUCTIONS:

1. Combine 2 tablespoons olive oil, paprika, 1 tablespoon paella seasoning, ¼ teaspoon F+F Provençal Herb Sea Salt, ¼ teaspoon pepper, & chicken in resealable bag & squish around to combine. Refrigerate for at least 4 hours or overnight.
2. Heat 2 tablespoons olive oil in large skillet over medium-high heat. When oil is shimmering, add chicken & brown on both sides until caramelized. Remove from heat.
3. Heat remaining 2 tablespoons olive oil in large, wide skillet over medium heat. Add garlic, onion & red pepper & sauté for 5 minutes, stirring occasionally. Add rice & remaining paella seasoning & cook, stirring to coat with oil & lightly toast grains, about 3 minutes total. Add saffron, stock, ¼ teaspoon F+F Provençal Herb Sea Salt & lemon zest & stir to combine.
4. Nestle chicken & shrimp into rice mixture. Bring to a boil, cover, reduce heat to medium-low & simmer for 20 minutes until rice is tender. Serve with fresh parsley.

*Enjoy!*

